Assembly and Operating Instructions for

Lovo Premium With Rotisserie

Photographs are not to scale.
Specifications subject to change
without prior notice.

Model KS0800-1

WARNING

- **For outdoor use only. Not for commercial use.**
- **Read instructions before using the appliance. Failure to follow instructions could result in death, serious body injury, and/or property loss.**
- **Warning: accessible parts may be very hot. Keep young children away.**
- **Do not move the appliance during use.**
- **Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.**
- **Retain these instructions for future reference.**

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A. Parts List

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

Code	Part	Qty
1	Cooking grill	2
2	Charcoal grate	2
3	Lid handle	1
4	Heat insulation washer	2
5	Lid support holder	1
6	Lid support	1
7	Stretching leg	2
8	Stretching leg brace	1
9	Lid brace	1
10	Damper circle dish	2
11	Side shelf assembly	2
12	Right rear leg	1
13	Right front leg	1
14	Axle	1
15	Wheel	2
16	Wheel cap	2
17	Bottom shelf assembly	1
18	Left front leg	1
19	Left rear leg	1
20	Leg brace	2
21	Lid assembly	1
22	Firebowl assembly	1
23	Battery operated motor	1
24	Left rotisserie support	1
25	Rotisserie	1
26	Right rotisserie support	1
27	Rotisserie handle	1
A	M5*45 bolt	2
B	M5*60 shoulder bolt	2
C	M5 nut	20
D	Axle spacer	2
E	M5*10 bolt	16
F	M5*13 shoulder bolt	2
G	M8 Locknut	2
H	M6*12 bolt	32
I	M5 flat nut	2

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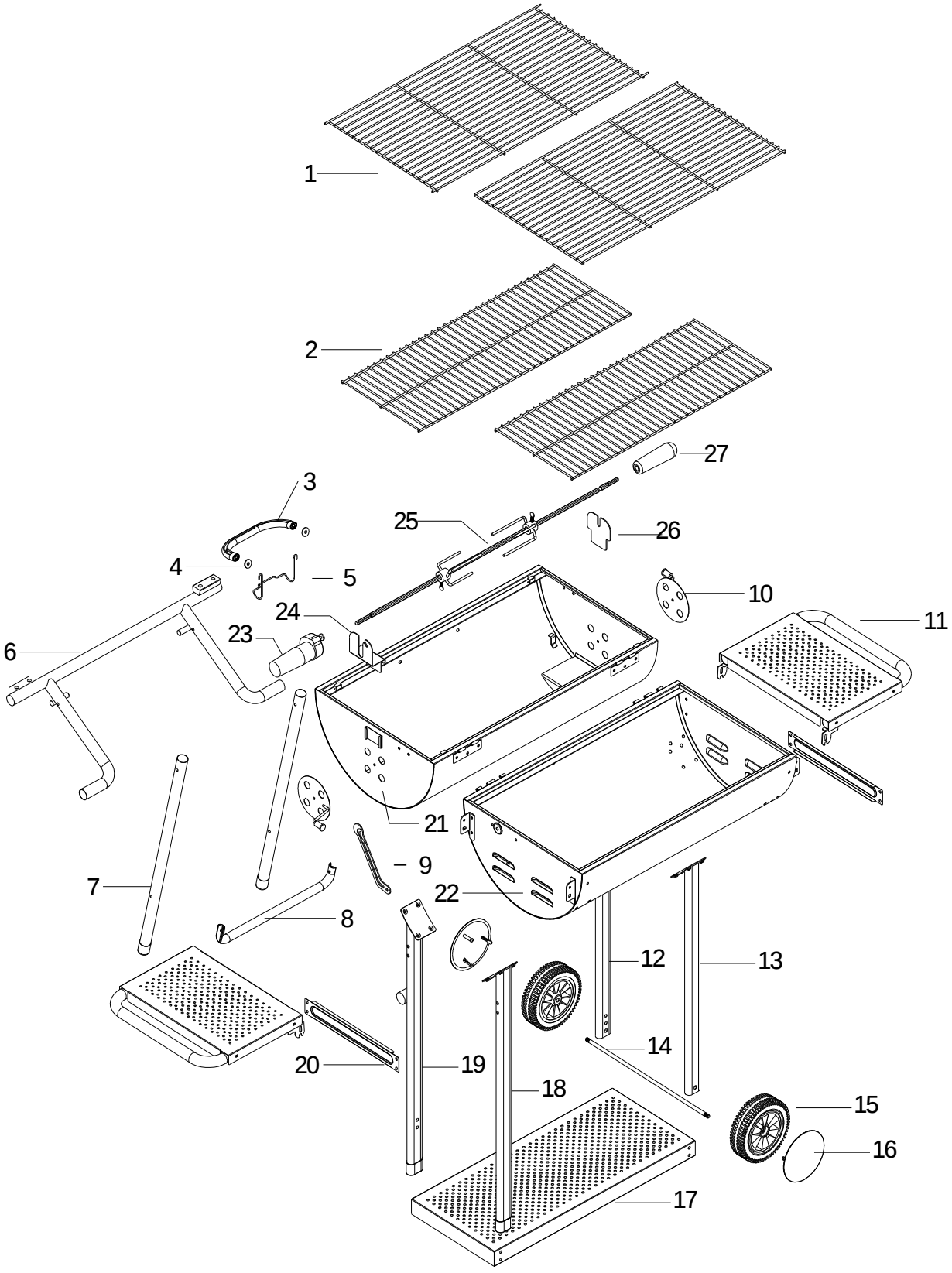
B1. Parts Diagram

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue mode



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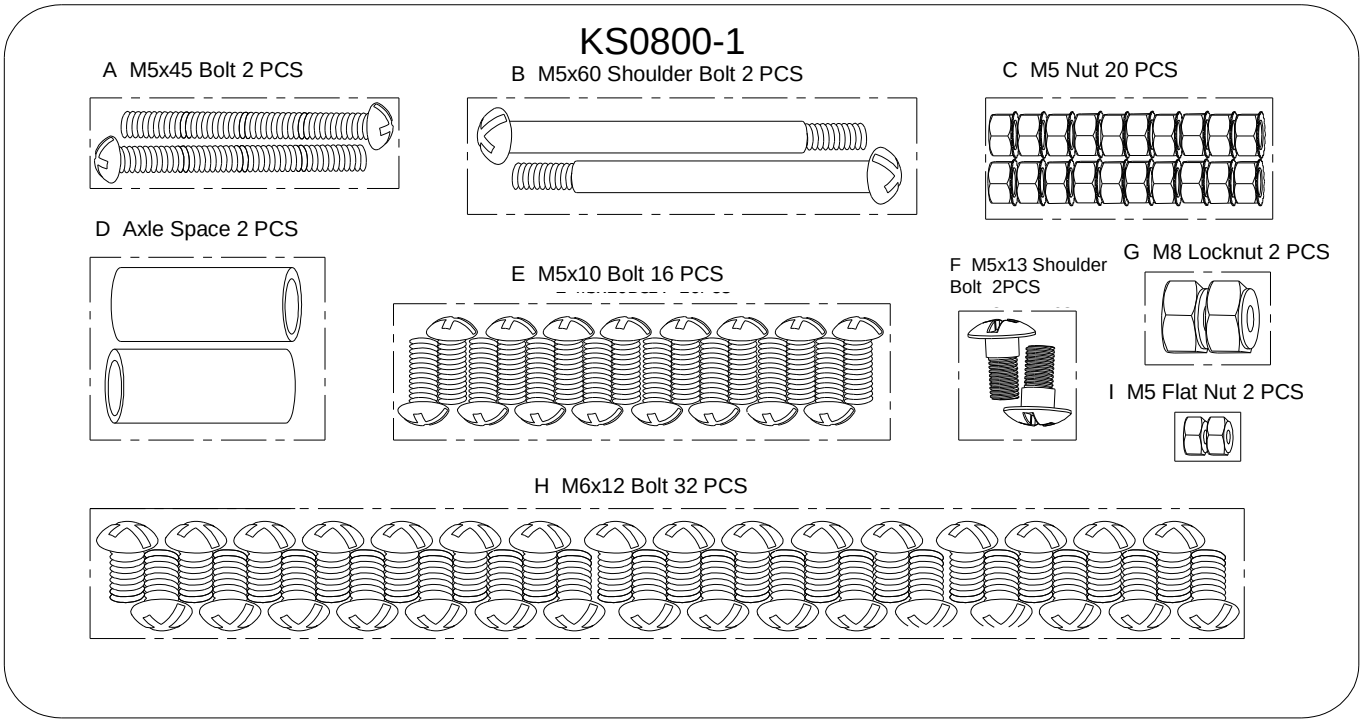
B2. Hardware Reference Diagram

Specifications subject to change without prior notice.


KS0800-1
A M5x45 Bolt 2 PCS
B M5x60 Shoulder Bolt 2 PCS
C M5 Nut 20 PCS
D Axle Space 2 PCS
E M5x10 Bolt 16 PCS
F M5x13 Shoulder Bolt 2PCS
G M8 Locknut 2 PCS
I M5 Flat Nut 2 PCS
H M6x12 Bolt 32 PCS

Remarks: The screw driver and spanner (not included in this product) are required for product assembly.

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C. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/cross-point screwdriver, adjustable spanner or metric spanner set

This barbecue requires two people for assembly. Please remove all packaging materials from all individual parts before assembling. Please lay out all nuts and bolts and check lengths before assembling. Whilst every care is taken during the manufacture of this product, care must be taken during the assembly in case sharp edges are present.

1

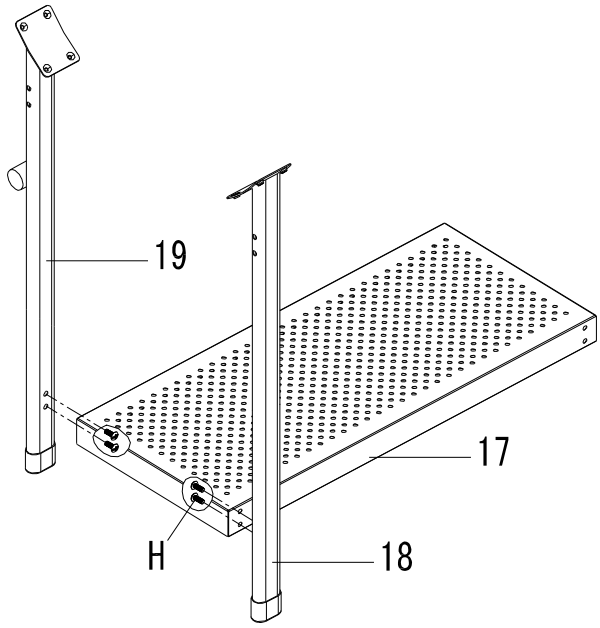

Fig 1

Put the Left Front Leg (18) and Left Rear Leg (19) on the Bottom Shelf Assembly (17) using M6*12 bolts (H) as fig 1. Align the holes and fix the bolts tightly by the screwdriver.

2

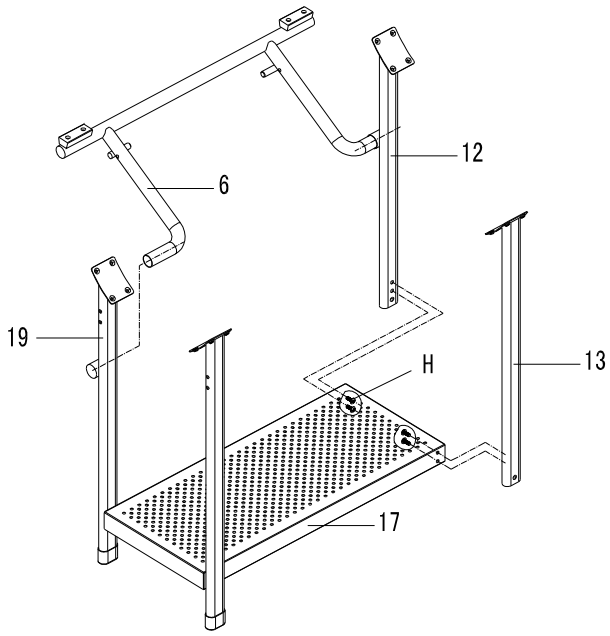

Fig 2

Fix the Lid Support (6) to the Right Rear Leg (12) and Left Rear Leg (19). Put the Right Front Leg (13) and Left Rear Leg (12) on the Bottom Shelf Assembly (17) using M6*12 bolts (H) as fig 2. Align the holes and fix the bolts tightly by the screwdriver.

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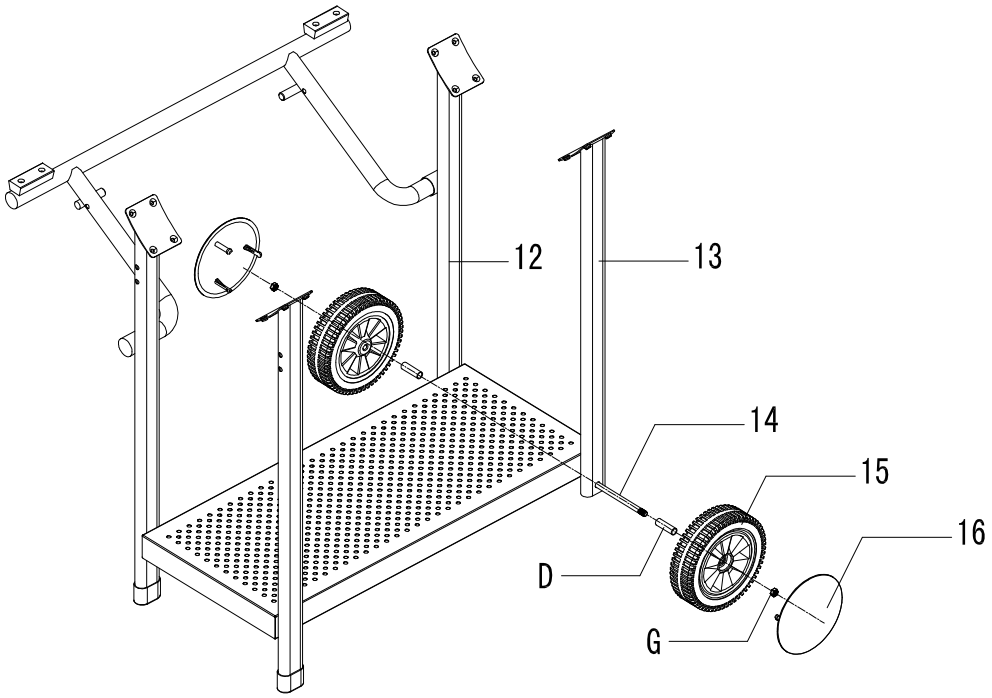

Fig 3

Insert the Axle (14) to the Left Front Leg (13) and Left Rear Leg (12), then, apply the Axel Spacer (D) and the Wheel (15) to the Axle end. Fix the Axle (14) by the M8 Locknuts (G) and cover the Wheels (15) by the Wheel Caps (16) as fig 3.

Remark: Fix the M8 Locknuts (G) by the spanner (not included in this product).

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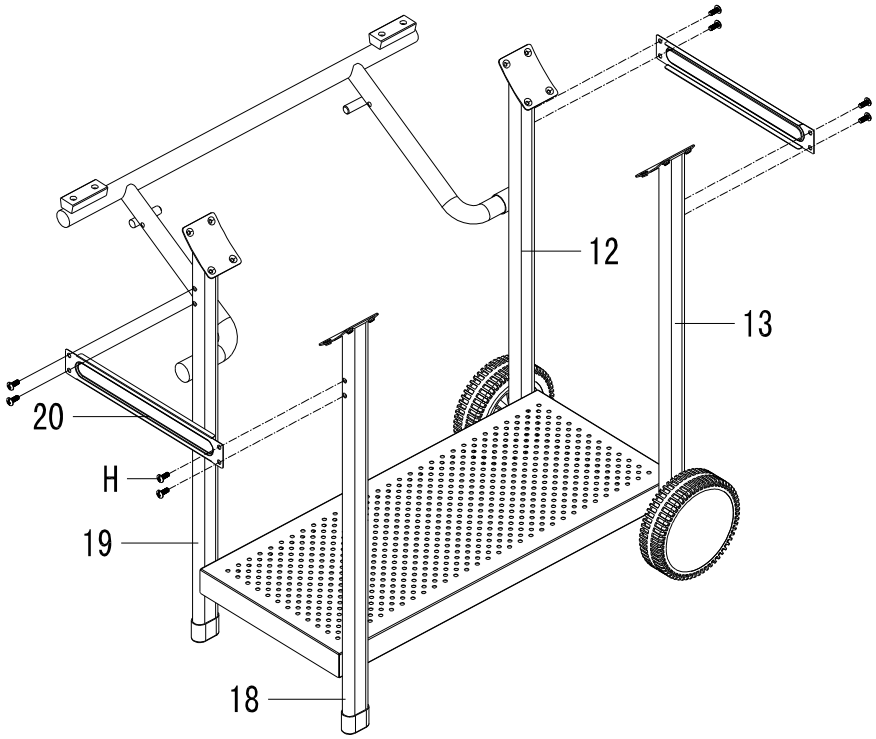

Fig 4

Fix the Leg Brace (20) on the Right Front Leg (13) and Right Rear Leg (12) using M6*12 bolts (H).
Fix the Leg Brace (20) on the Left Front Leg (18) and Left Rear Leg (19) using M6*12 bolts (H) as fig 4.
Do not fix the Leg Brace (20) tightly at this stage.

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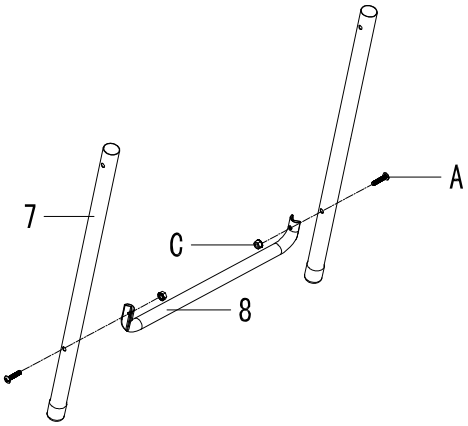

Fig 5a

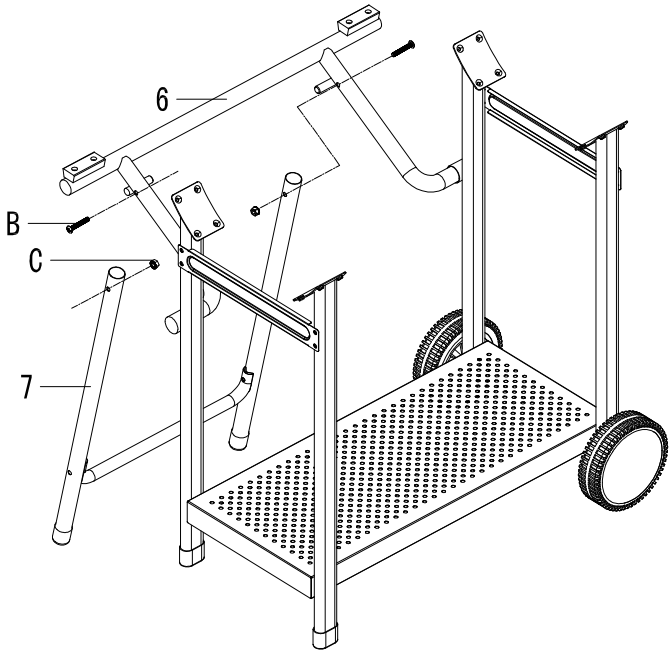

Fig 5b

Fix the Stretching Leg Brace (8) to the Stretching Leg (7) using M5*45 Bolts (A) and M5 Nuts (C) as fig 5a. Then fix the Stretching Leg (7) to the Lid Support (6) using M5*60 Shoulder Bolts (B) and M5 Nuts (C) fig 5b.

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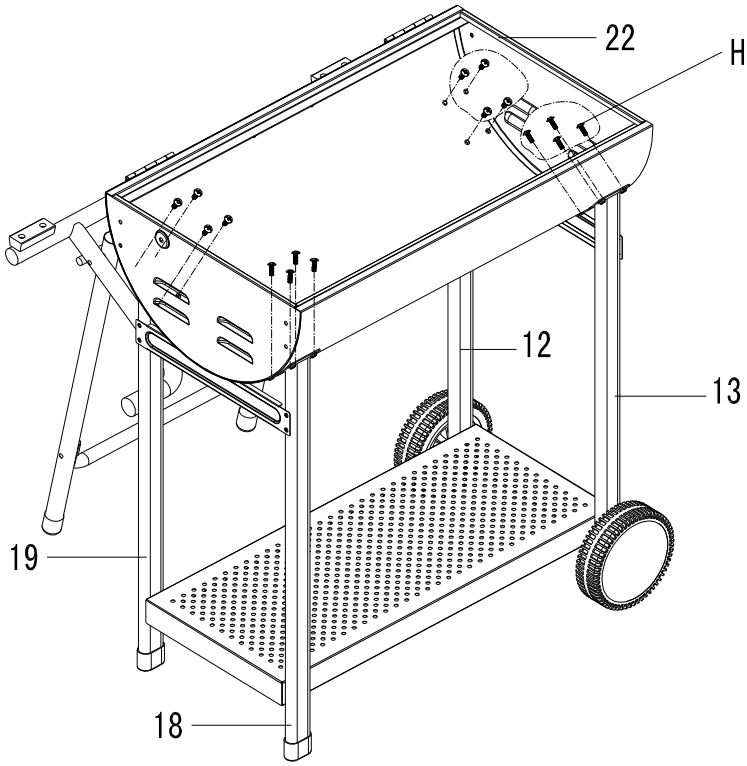

Fig 6

Fix the Firebowl Assembly (22) on the Right Front Leg (13), Right Rear Leg (12), Left Front Leg (18) and Left Rear Leg (19) using M6*12 Bolts (H) as fig 6. Align the holes and fix the bolts tightly by the screwdriver.
Also fix the Leg Brace (20) tightly at this stage.

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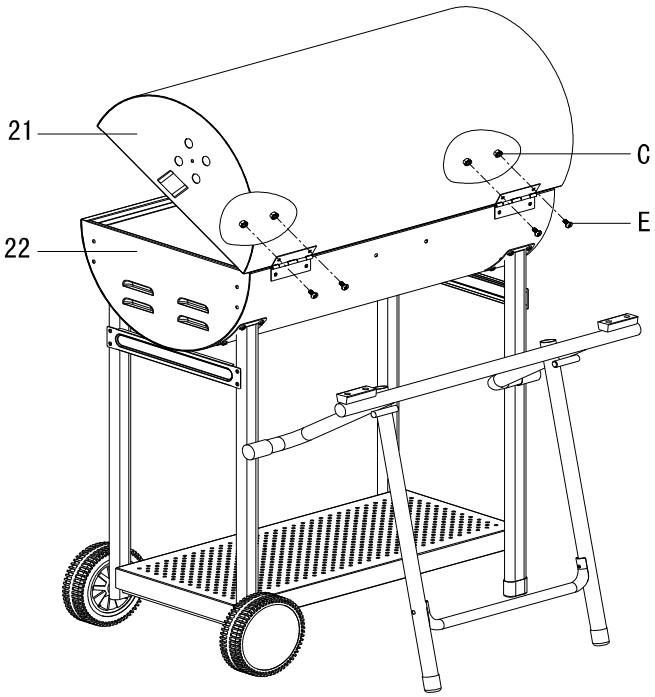

Fig 7

Fix Lid Assembly (21) on Firebowl Assembly (22) using M5*10 Bolts (E) and M5 Nuts (C) as fig 7.

8

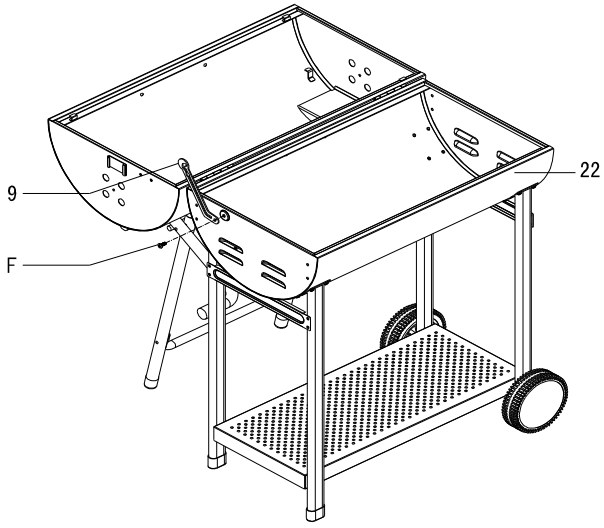

Fig 8a

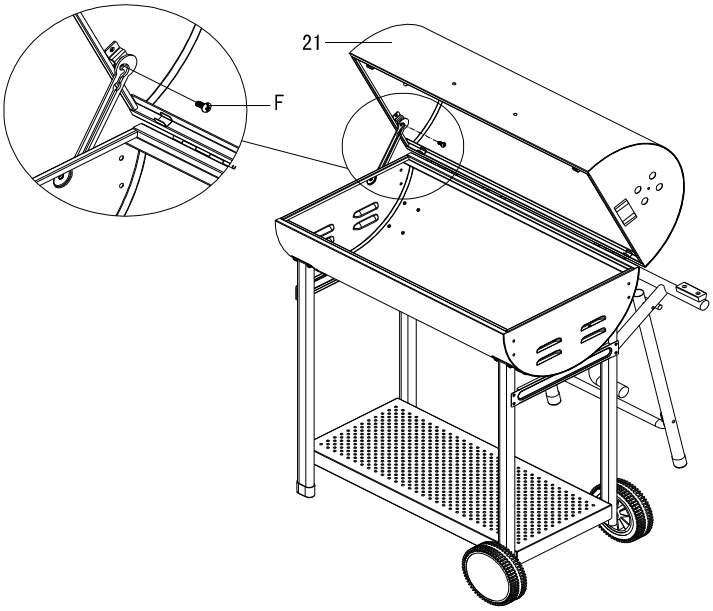

Fig 8b

Align the holes on the Lid Brace (9) with the holes on the Lid Assembly (21) and Firebowl Assembly (22) properly.
Fix the Lid Brace using M5*60 Shoulder Bolts (F) as fig 8a and fig 8b.

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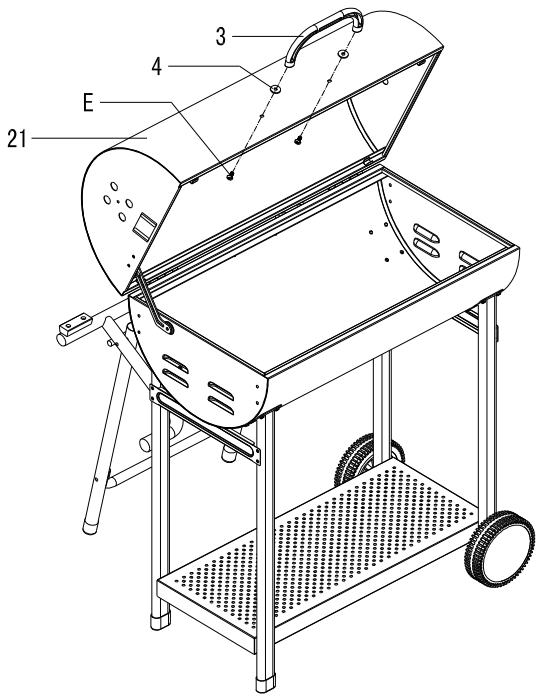

Fig 9

Loose the pre-assembled M5*10 Bolts (E) and Heat Insulation Washer (4) from the Lid Handle (3).
Put the Heat Insulation Washer (4) between the Lid Handle (3) and Lid Assembly (21). Fix the Lid Handle (3) on the Lid Assembly (21) using M5*10 Bolts (E) as Fig 9.

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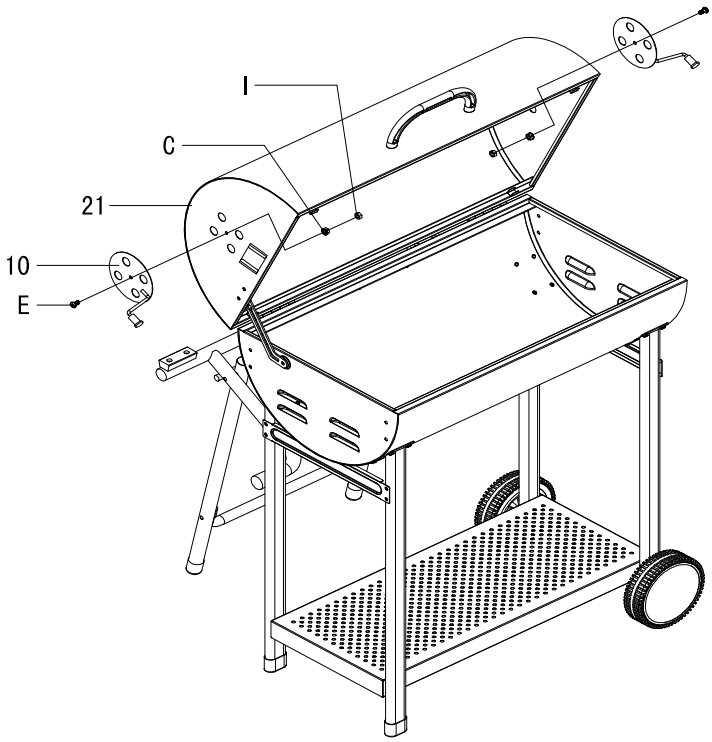

Fig 10

Fix the Damper Circle Dish (10) on both the left and right sides of the Lid Assembly (21) using M5*10 Bolts (E) and M5 Nuts (C). To make sure the Damper Circle Dish (10) are secured tightly, please also fix M5 Flat Nuts (I) on top of M5 Nuts (C) as Fig 10.

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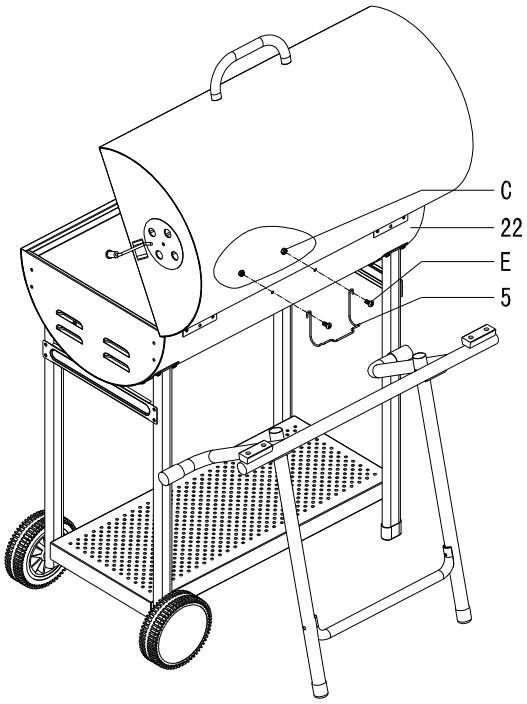

Fig 11

Fix the Lid Support Holder (5) on the Firebowl Assembly (22) using M5*10 Bolts (E) and M5 Nuts (C) as fig 11.

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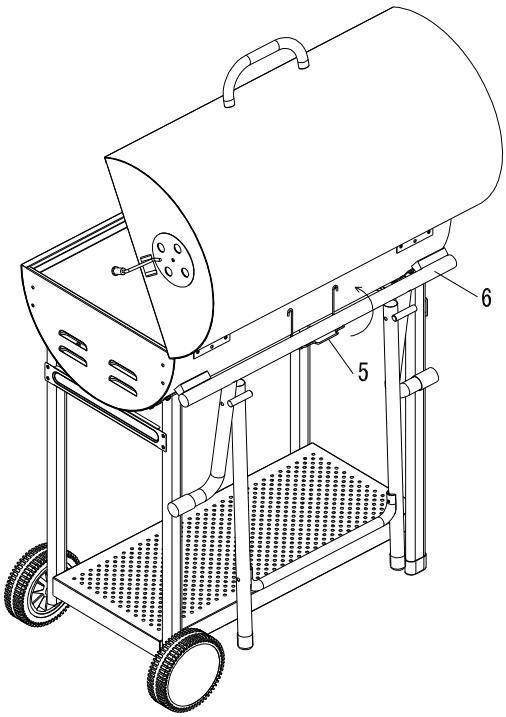

Fig 12

Set the Lid Support (6) on the Lid Support Holder (5) as fig 12.

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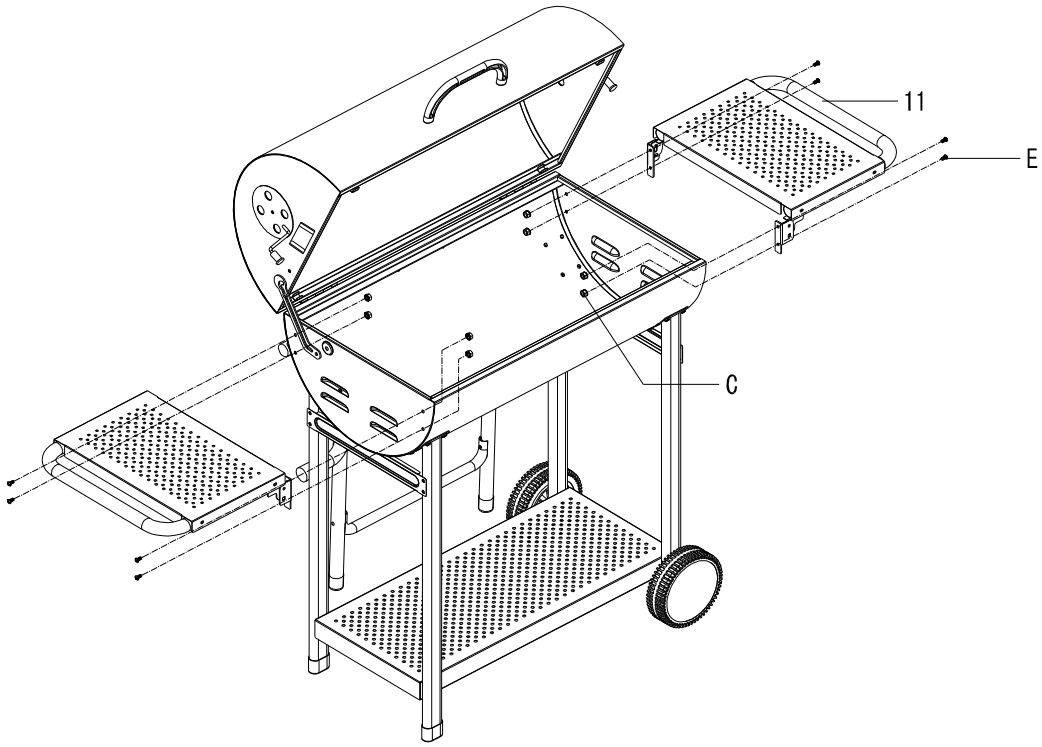

Fig 13

Fix the Side Shelf Assembly (11) on the left and right side of the Firebowl Assembly (22) using M5*10 bolts (E) and M5 Nuts (C) as fig 13.

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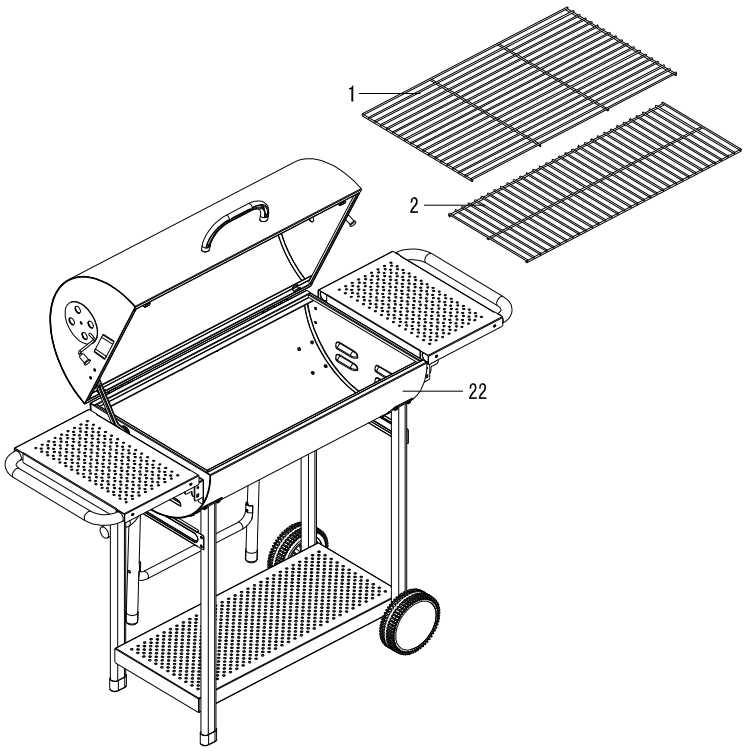

Fig 14

Put the Charcoal Grate (2) and the Cooking Grill (1) on the Firebowl Assembly (22) as fig 14.

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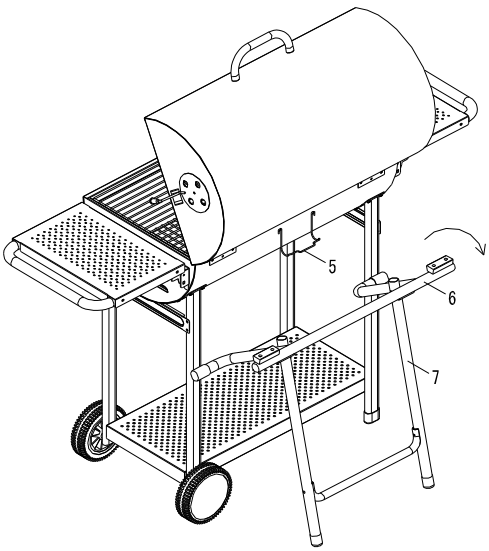

Fig 15a

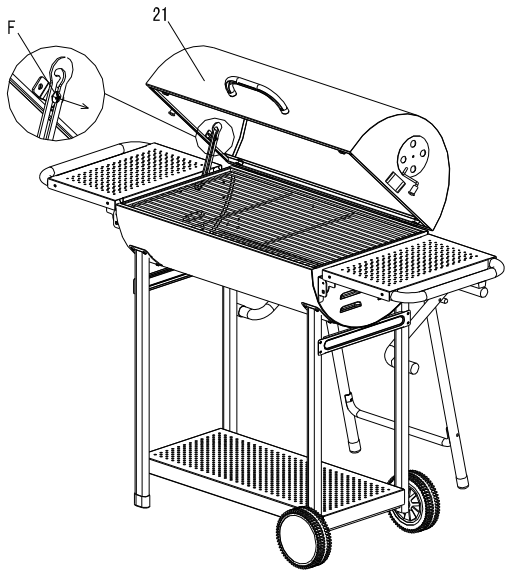

Fig 15b

Release the Lid Support (6) from the Lid Support Holder (5) and set the Stretching Legs (7) on the floor as fig 15a.
Open the Lid to the position where guiding M5*13 Shoulder Bolt (F) along the Lid Brace (9) reach the end of the brace slot. Pull the Lid Brace (9) rightward as fig 15b, so it will be released from the guiding M5*13 Shoulder Bolt (F). Now the lid can be flipped to reach a horizontal position and rest on the Lid Support (6).

Remarks: Please wear the oven gloves to pull the Lid Brace when the BBQ is burning. Or please let the BBQ cool down first before pulling the Lid Brace.

16

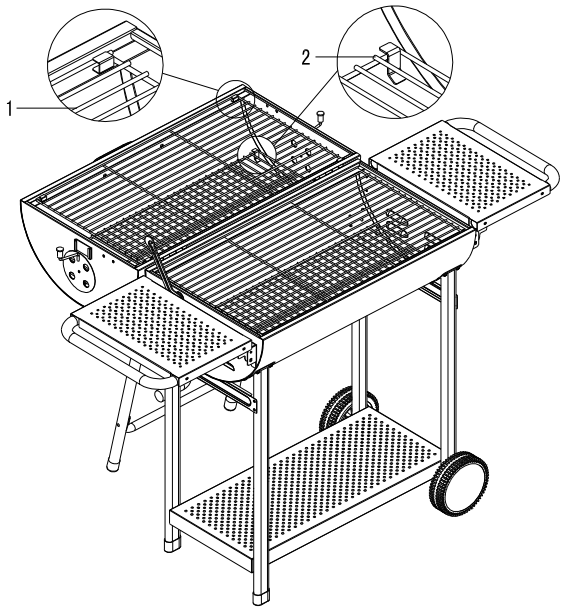

Fig 16

Set the Lid on the Lid Support (6). Put the Charcoal Grate (2) and the Cooking Grill (1) on the Lid as fig 16.

Make sure the Charcoal Grate (2) and the Cooking Grill (1) are set on the catches of the lid, so they will not fall off when the lid is closed accidentally.

Remarks: Please wear oven gloves to set the Charcoal Grate and Cooking Grill if the BBQ is burning. Or please let the BBQ cool down first before this setting.

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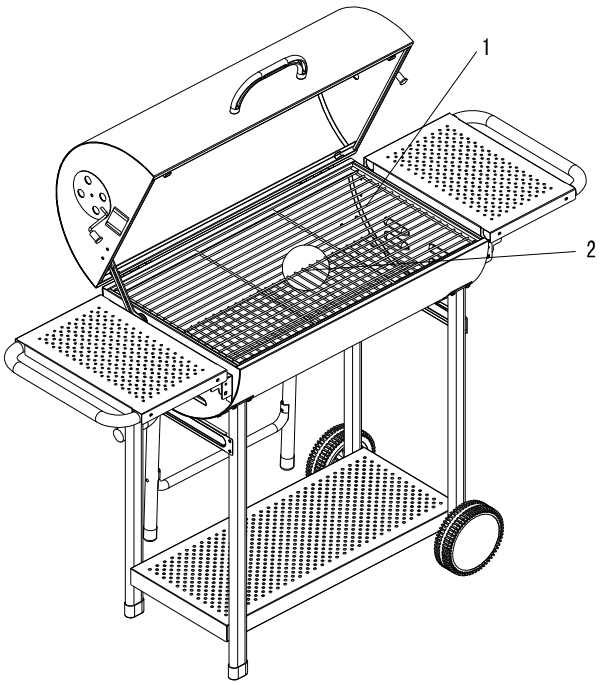

Fig 17

When finishing the cooking, remove the Charcoal Grate (2) and the Cooking Grill (1) from the Lid as fig 17 before closing it for storage.

Remarks: Please wear oven gloves to remove the Charcoal Grate and Cooking Grill if the BBQ is burning. Or please let the BBQ cool down first before this setting.

18

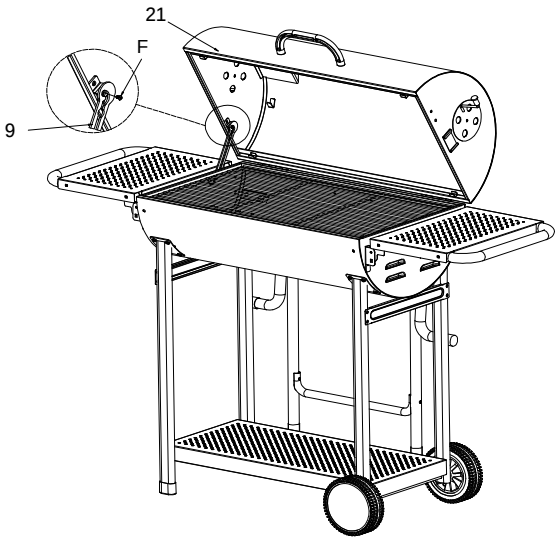

Fig 18a

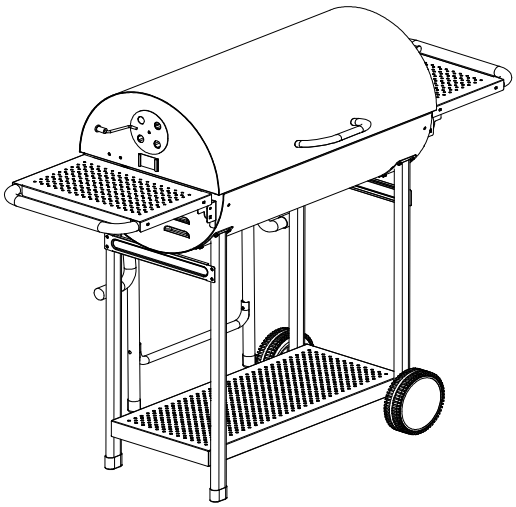

Fig 18b

Pull the Lid Brace (9) leftward as fig 18a and it will be released from the guiding M5*60 Shoulder Blot (F). Then the lid can be closed as fig 18b.

Remarks: Please wear oven gloves to pull the Lid Brace if the Charcoal BBQ is burning. Or please let the Charcoal BBQ cools down first before pulling the Lid Brace.

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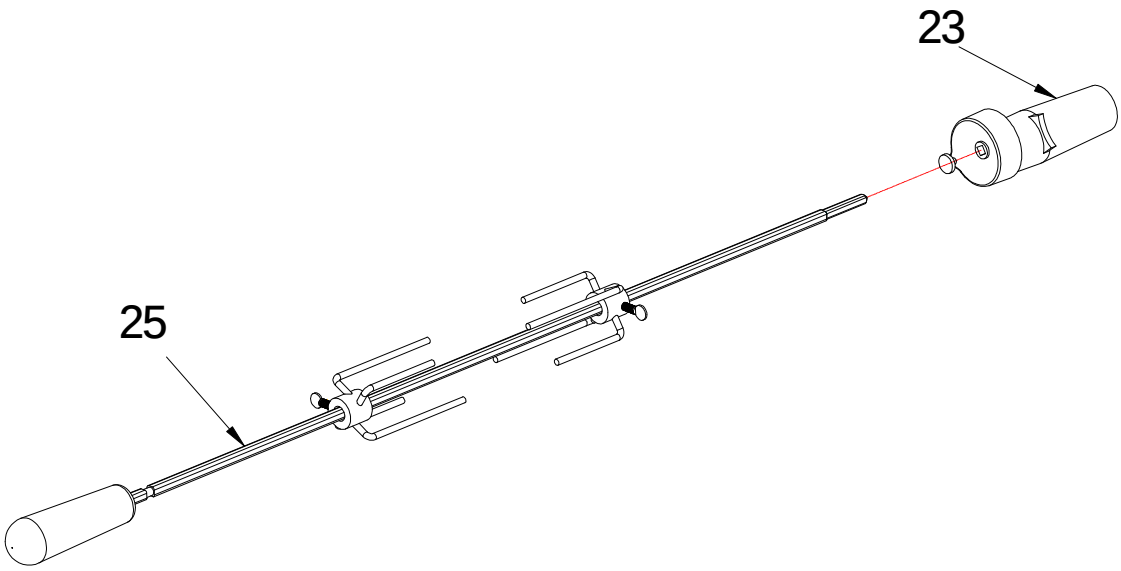

Fig 19

Insert the Rotisserie (25) with the Battery Operated Motor (23) and Rotisserie Handle (27) as fig 19.
Remark: A D battery (1.5V) is needed for rotisserie operation. This battery is not included in the product.

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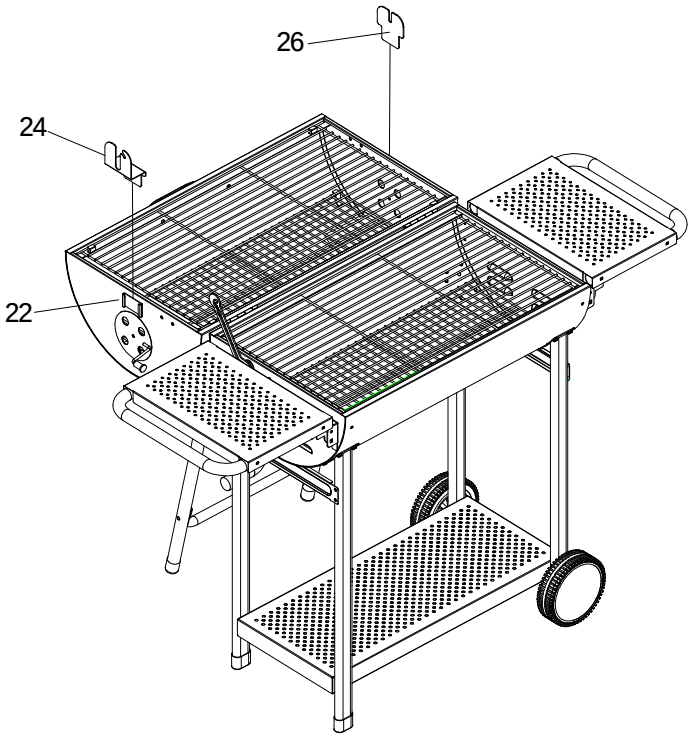

Fig 20

Insert the Left Rotisserie Support (24) and Right Rotisserie Support (26) into the support holder on the Lid Assembly (22) as fig 20.

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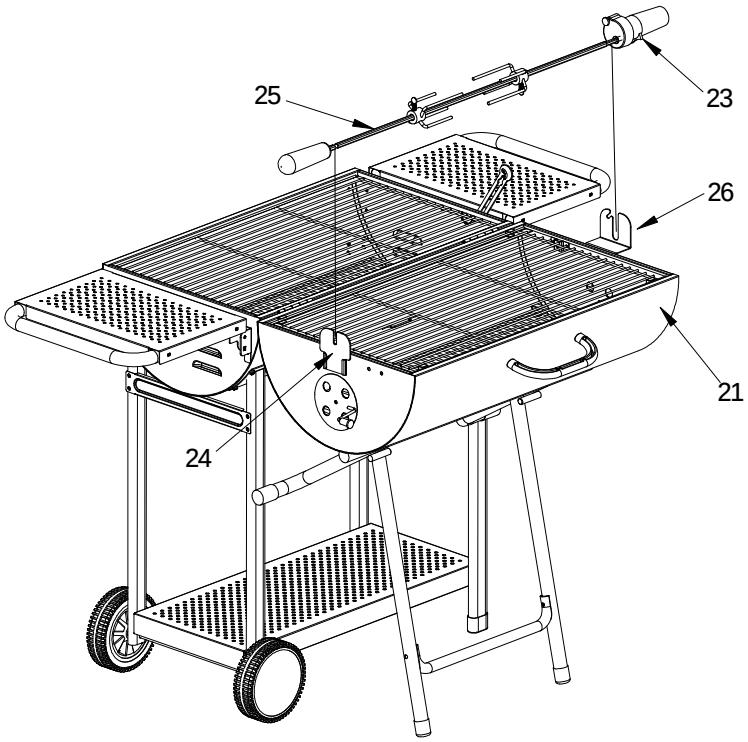

Fig 21

Put the Rotisserie set assembled in step 19 onto the Left Rotisserie support (24) and Right Rotisserie support (26) as fig 21.

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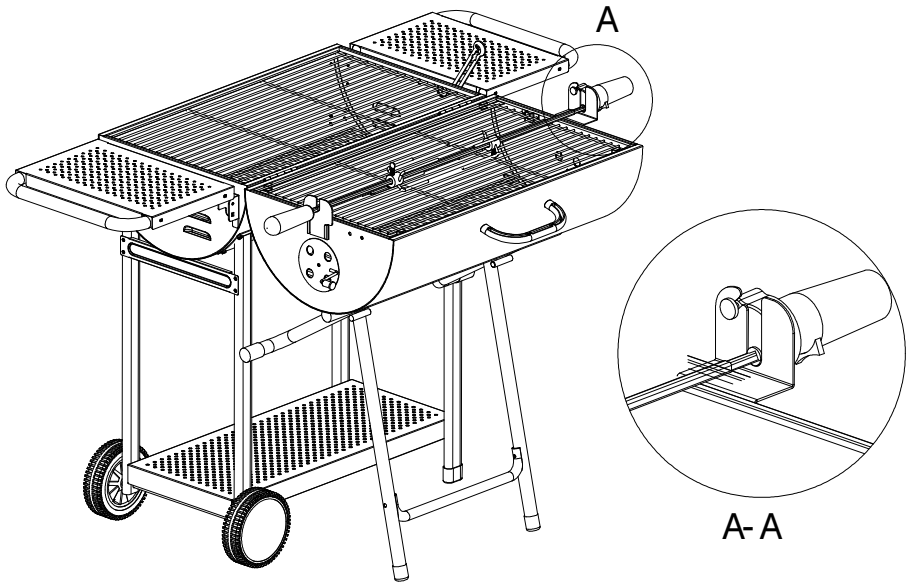

Fig 22

Complete the assembly as fig 22.

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D. How to start your Charcoal BBQ

Warning: Whilst every effort has been made in the manufacture of your BBQ to remove any sharp edges, care should be taken in handling to avoid any accidental inquiry.

1. Make sure the assembly instructions have been followed correctly.
2. Set the Charcoal BBQ in a suitable position, on a level surface away from areas likely to catch fire. The base of the Charcoal BBQ will get hot so ensure it stands on a suitable surface.
3. Always stand your Charcoal BBQ outdoors and on level ground away from trees and wooden fencing. Ensure there is a least 1 metre clearance around all sides of the Charcoal BBQ. Keep away from fences, over hanging branches and other combus tible materials.
4. Use Charcoal and a suitable lighting method:

Method 1. Charcoal & Lighting Fluid/ Gel

A. Set up your Charcoal BBQ in a safe place. Place enough charcoal in the bowl to a depth of 3 - 5cm.

B. Taking care not to spill any liquid/ gel onto your hands or clothes. Apply carefully the lighting fluid/ gel over the charcoal.

C. If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.

D. Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.

E. When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid. **CAUTION:** Apply carefully lighting fluid/ gel in small amounts. Over application can be dangerous.

F. Do NOT squirt liquid onto burning charcoal.

G. After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

Method 2. Lighting Blocks

A. Place three or four Lighting Blocks in the centre of the Charcoal BBQ firebowl and light with a match.

B. Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.

C. When burning is established, spread the fuel out evenly. After lighting, the fire should be ready, or when even grey ash is visible by day, or an even red glow is visible by night.

5. Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
6. When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.
7. Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
8. To help prevent food sticking, apply a tin coating of cooking oil on the grill prior to cooking.
9. To adjust the airflow using the air vent we recommend to use of a heat resistant glove.
10. ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.
11. Recommend charcoal max 5(kg) to be used, evenly distributed on 2 sides of the charcoal grate.
12. The max loading weight of the Right or Left Shelf is 4kg.
13. The max loading weight of the Rotisserie is 2kg.

E. Care and Maintenance

1. To make it easier to clean your Charcoal BBQ after use, line the firebowl with aluminium cooking foil, shiney side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your Charcoal BBQ.
2. Charcoal is available in lump wood from (large irregular pieces) and as briquettes (uniformly sized pieces).
3. It is not advisable to completely fill the firebowl as the BBQ may become far too hot to cook sucessfully. As a guide a 3kg bag of charcoal in a 43cm (17”) diameter BBQ should last for at least 2 full BBQ fires.
4. If the fires flares up due to dripping fat then douse the flames lightly with a fine water spray.
5. When you have finished using the Charcoal BBQ, never pour cold water directly on the coals to extinguish them as this may damage your Charcoal BBQ. Use old cinder, sand or a fine water spray.
6. Empty the bottom bowl of ashes when they are completely cold.
7. To clean your Charcoal BBQ, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your Charcoal BBQ outside unprotected.

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F. Food Safety

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash Hands after handling raw meat and poultry before handling any ready to eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat or poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork: the juices should run clear. Ensure the product is piping hot throughout.

Attention! This BBQ will become very hot do not move it during operation. Do NOT use indoors.

“Warning! Keep children and pets away!”

“Caution! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3”

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Safety Notes

WARNING any braziers/fire pits should not be left unattended

Keep FirePit away from homes, garages and flammable materials/ fluids or vehicles while in use. FirePit is not to be used by children. Do not use in windy conditions. Use caution when using in combustible surfaces and avoid wearing flammable clothing while FirePit is in use. Always remember ashes can remain hot for long periods. Do not overload or use to burn leaves, trash or paper. Use caution and heat resistant gloves when handling or moving. When in use, surfaces will be hot. All fires must completely extinguished before retiring. Do not store hot or with ashes inside.

Variety of uses

- Patio, deck, campsite or in your own backyard firepits are for outdoor use only.
- Never overload the fireplace with too many logs. Don't use the fireplace as an incinerator, and never burn garbage, Christmas trees, or piles of paper.
- Keep a fire extinguisher on hand. See that the extinguisher is in good working order and that all family members know how to operate it.
- Indoor use can be fatal.
- Do not to use the FirePits under windy conditions, not to burn trash, leaves, cardboard in the firepits.

Care and Safety

1. Keep away from flammable material and fluids such as gasoline, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use
2. Do not use flammable fluids such as gasoline, alcohol, diesel fuel, kerosene and charcoal lighter fluid to light or relight fires.
3. Exercise the same precautions you would with an open fire
4. Do not allow children to use FirePit. Keep children and pets away from FirePit.
5. Do not wear flammable or loose fitting clothing such as nylon when using FirePit.
6. Do not burn trash, leaves, paper cardboard or plywood in FirePit. Avoid using soft wood such as pine or cedar that likely to pop and throw sparks. Use of seasoned hardwood is suggested.
7. Do not store FirePit with ashes or combustible materials inside. Do not store FirePit until the fire is completely out and all surfaces are cold.
8. Use heat resistant gloves when handling FirePits and tending the fire. Use long handled, sturdy fireplace equipment when adding or moving logs.
9. Do not move FirePit while in use.
10. Always use in accordance will all applicable local and national fire codes
11. Use only on non combustible surfaces such as concrete, brick, rock, etc. Do not use on a wooden deck unless screens are in place and FirePit is under constant supervision. Do not leave unattended Keep all bolts, nuts and screws tight to be sure FirePit is in safe working condition. Inspect on a routine basis to ensure the your FirePit is operating reliably

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IMPORTANT

1. Read these instructions carefully and familiarize yourself with the procedure before assembling the unit.

2. Check that you have all the component parts following the list on the back cover and familiarize yourself with each part before proceeding.

3. Take all the fittings out of the plastics bag and separate them into their groups.

4. Ensure you have enough space to lay out all the parts before assembly.

5. To avoid scratching it is recommended that you assemble the unit on a soft level surface.

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